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Food preservative - prep'd. by adding chitosan to soln. contg. acetic acid or metal acetate

→ Patent Assignee: SEIKEN KK (SEIK-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

→ Patent No Kind Date Applicat No Kind Date Main IPC Week  
JP 1010970 A 19890113 JP 87164492 A 19870630 198908 B

Priority Applications (No Type Date): JP 87164492 A 19870630

Patent Details:

Patent Kind Lan Pg Filing Notes Application Patent  
JP 1010970 A 3

Abstract (Basic): JP 1010970 A

Food preservative is prep'd. by adding chitosan to a food preservative soln. contg. acetic acid or metal acetate.

Specifically 3-6g Chitosan is used per 1 l of preservative soln.

USE/ADVANTAGE - Chitosan decreases acetic acid smell and increases the preservative effect of acetic acid or its metal salt.

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Title Terms: FOOD; PRESERVE; PREPARATION; ADD; CHITOSAN; SOLUTION; CONTAIN;

ACETIC; ACID; METAL; ACETATE

Derwent Class: D13

International Patent Class (Additional): A23L-003/34

File Segment: CPI

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Chitosan food steriliser and preservative - as effective against bacteria and has mean mol. wt. of 70000-90000

Patent Assignee: SANKYO FOODS KK (SANK-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No Kind Date Applicat No Kind Date Main IPC Week  
JP 63169975 A 19880713 JP 87116 A 19870106 198834 B